

IL BUCO PRANZO

APPETIZERS

- 17 **Crispy Artichokes**
preserved lemon
- 14 **Insalata di Carote**
baby carrots, yogurt, arugula, walnuts
- 14 **Zuppa**
chicken broth, pea leaves, sugar snap peas, corona beans, parmigiano
- 16 **Radichio**
castelfranco, cara cara orange, westfield capri, pistachios, mint
- 22 **Crudo**
long island fluke, marcona almonds, grapefruit, trout roe
- 18 **Crostino**
housemade ricotta, morel mushrooms, fava beans and bloom
- 19 **Calamari alla Griglia**
sprouted legumes, marcona almonds, romesco
- 17 **Riso Nero**
wild shrimp, farm egg, ventetian black rice, Calabrian sausage
- 22 **Pizza Umbra**
lonza, tomatoes, mozzarella, arugula, Calabrian chili
- 18 **Fried Rabbit**
black pepper, honey, lemon

House-Baked Bread - \$2 per person
Trapanese fiore di sale, il Buco extra virgin olive oil

Fall Harvest Olive Oil Tasting - \$12
Taggiasca, Moraiolo Castiglione, Biancolilla

SALUMI DELLA CASA

Our house-cured pork is from Flying Pigs Farm

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|---------------------------|---------------------------|---------------------|
| 18 Selezione for 2 | 28 Selezione for 4 | 38 Assortito |
| 9 Cacciatorini | 20 Prosciutto | 10 Guanciale |
| 9 Finocchiona | 14 Culatello | 9 Pancetta |
| 9 Toscano | 9 Lardo | 10 Coppa |
| 9 Piccante | 12 Mortadella | 12 Coppa di Testa |
| 20 Bresaola | | |

SPECIALE DEL MERCATO

26 Chef's three course menu

PRIMI

- 24 **Orecchiette**
pancetta, pecorino, fresh garbanzo beans, tarragon (housemade)
- 23 **Spaghetti Neri**
squid ink, seppia ragu, marcona almonds (pasta Felicetti)
- 19 **Bucatini Cacio e Pepe**
pecorino Romano, black pepper (pasta Setaro)
- 19 **Lasagnette**
housemade pork sausage, kale, parmigiano (housemade)
- 26 **Gnocchi**
foraged mushrooms, ramps, cultured butter parmigiano

SECONDI

- 18 **Short Ribs Panino**
gorgonzola, onion marmalade
- 17 **Crispy Chicken Panino**
garlic aioli, parmigiano, arugula salad
- 15 **Tuscan Kale Panino**
stracciatella, anchovy
- 18 **Porchetta Panino**
arugula, salsa verde
- 17 **Crispy Cod Panino**
pickled vegetables, cucumber, caper aioli
- 34 **Ocean Trout**
cedar plank roasted, baby leeks, charred lemon
- 24 **Market Fish a la Plancha**
green lentils, salsa verde, boquerones, cipollini

CONTORNI

- 9 **Seasonal Greens**
anchovy, breadcrumbs, lemon
- 9 **Crispy Polenta**
parmigiano

LA FILOSOFIA

An offspring of *il Buco* on Bond Street, the *Alimentari e Vineria* continues with the same commitment to sustainable living. Our salumi is prepared in house with pigs raised hormone and antibiotic free. The bread is baked with organic whole grains and long fermentation. All of our wood furnishings have been constructed with the joists repurposed from the original Great Jones Lumber Supply.

June 1st, 2017